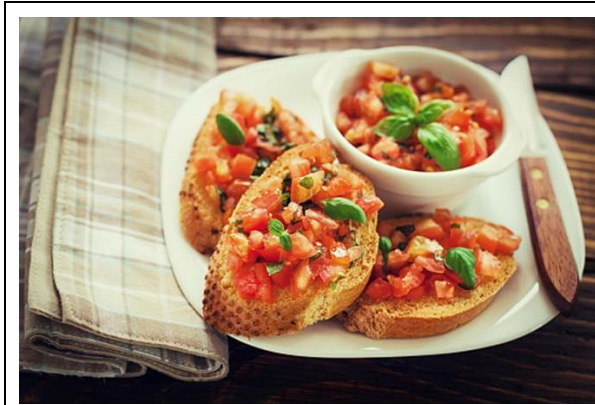


Kesong Puti and Tomato Bread Dip



1 cup Marca Leon Corn Oil
2 cups kesong puti (small dice)
2 cups cherry tomatoes (sliced round)
1/2 cup fresh basil (coarsely chopped)
4 tbsp garlic (finely minced)
1 tbsp sea salt

In a saucepan, add Marca Leon Corn Oil, garlic, tomatoes, salt and pepper, kesong puti and basil. Warm them in low heat for 30 minutes. Make sure you don't burn the garlic—you don't want your dip to have that bitter, burnt taste after all. I recommend Marca Leon Corn Oil since it remains liquid in cool temperatures, so you can refrigerate your leftover dips. Serve with your favorite toasted bread, like crostinis or sliced French bread. And voila— quick and easy Filipino-style brucheta with dip. A great starter for parties!

TIP :

Marca Leon Corn Oil contains Vitamin E— an anti-oxidant, which keeps free radicals in check and slows down processes that damage your body's cells.